

**CLAIMS**

1. A process for producing a vegetable puree, comprising the sequential steps of:
  - a) crushing, chopping or slicing the vegetable into pieces of 1 to 30 mm;
  - b) blanching the vegetable pieces at a temperature of 60 to 90°C;
  - c) contacting the blanched vegetable pieces with a macerating enzyme activity;
  - d) blending the macerated vegetable pieces and obtaining a puree.
2. The process of claim 1 wherein the macerating enzyme activity is selected from the list comprising pectin lyase, pectate lyase, polygalacturonase, rhamnogalacturonase, and rhamnogalacturonan acetyl esterase.
3. The process of any of the proceeding claims wherein the macerating enzyme activity is a polygalacturonase derived from a strain of *Aspergillus* sp., such as a strain of *Aspergillus aculeatus*.
4. The process of any of the proceeding claims wherein the polygalacturonase is derived from a strain of *Aspergillus aculeatus* such as from the strain CBS 101.43, such as the polygalacturonase I described in US Patent No. 6,159,718.
5. The process of any of the claims 1 or 2 wherein the rhamnogalacturonan acetyl esterase is derived from *Aspergillus aculeatus*, such as the rhamnogalacturonan acetyl esterase described in US 5,585,256 A1.
6. The process of any of the proceeding claims wherein the vegetable is a root vegetable such as a carrot, celery, beetroot, radish, horse-radish; or a fruit vegetable such as an apple, pear, grape, tomato, citrus, orange, lemon, lime, mandarin, prune, cherry, paprika, cucumbers, and pumpkins; or a leaf and flower vegetable such as an onion, spinach, cabbage, and cauliflower.
7. The process of any of the proceeding claims wherein the vegetable is a carrot.
8. The process of any of the proceeding claims wherein the vegetable is an apple.
9. The process of any of the proceeding claims wherein the vegetable is a pear.